



billygrant.com

Antipasti

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	25	PEPPERED BEEF CARPACCIO	15
Meat: Prosciutto, spicy soppressata & truffle catattrini		Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	
Cheese: Sottocenere al Tartufo(truffle, cow's milk), Melinda Mae(soft cow's milk) & Womanchego (semi soft cow's milk)			
FRIED RHODE ISLAND CALAMARI	17	OCTOPUS "CARPACCIO"	17
Cherry peppers, Calabrian chili aioli, spicy tomato sauce		Green olive vinaigrette & smoked paprika	
TOMATO & MOZZARELLA ARANCINI	12	WHIPPED RICOTTA	14
Spicy tomato sauce & arugula		Filone toast, local honey, sea salt	
SMOKED SALMON PIZZETTA	21	PROSCIUTTO PIZZETTA	16
Crème fraiche, caper, red onions, arugula		Stracciatella Mozzarella, Prosciutto Di Parma, arugula	
GRILLED ARTICHOKEs	13	HEIRLOOM TOMATOES & BURRATA	16
Crushed hazelnuts, shaved Grana Padano, lemon vinaigrette		Watermelon, Chianti wine vinaigrette & 8-year-aged balsamic vinegar	
MY AUNT JOSIE'S MEATBALLS	15	MIKEY'S HOT HONEY WINGS	½ dz/12 dz/24
Stracciatella mozzarella, sugo napoletano			
SOUP OF THE DAY	8		
Pappa al pomodoro: Tuscan tomato and bread soup with Grana Padano			

Salads

TOSCANO SALAD Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette	14	BOSTON BIBB SALAD Red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette	13
WARM PISTACHIO CRUSTED GOAT CHEESE SALAD Green apples, frisée salad & cider vinaigrette	14	CAESAR SALAD Romaine, radicchio, garlic croutons & Parmigiano Reggiano	13
CHOPPED KALE SALAD Focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing	13	BABY LETTUCES Shaved celery, radishes & white balsamic vinaigrette	11

add chicken 10 • add wild shrimp 10 • add salmon 17 • add meatball 5 • add hanger steak 20

P a s t a

BURRATA RAVIOLI ALLA NORMA	23
Native tomato sugo, eggplant & ricotta salata	
SPICY SPAGHETTI CARBONARA CALABRESE	26
Guanciale, nduja, cage free egg, cracked pepper & Parmigiano Reggiano	
LINGUINE & CRAB	28
Heirloom cherry tomatoes, toasted garlic, basil, e.v.o.o., colossal crabmeat, toasted breadcrumbs	
SARDINIAN GNOCCHETTI ALLA PORTOFINO	28
Sauteed shrimp, spinach pistachio basil pesto, taggiasca olives, & toasted breadcrumbs	
WOOD OVEN BAKED RIGATONI	26
Hot Italian sausage, peas, plum tomato sauce, parmigiano, cream, mozzarella	
HOUSE-MADE RICOTTA GNOCCHI	27
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	
RUSTICHELLA RIGATONI BOLOGNESE	25
Classic meat sauce, ricotta & grated nutmeg	
PENNE ALLA VODKA	20
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano	
<i>add chicken or sausage \$5 add shrimp \$8</i>	
SQUID INK CAVATELLI	28
Shrimp, calamari, scungilli, arrabiata, green olives, capers & Nduja pork	
SPAGHETTONI LIMONE	24
Organic meyer lemons, grass fed butter, Parmigiano Reggiano	

Main Plates

BRICCO BURGER*	19
All natural 1/2 lb. beef patty, caramelized onions, lettuce, tomato, gorgonzola cheese, brioche bun, parmesan fries & pickle	
JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP	18
Crispy bacon, spicy aioli & chopped kale	
<i>substitute shrimp add \$3</i>	
HEIRLOOM TOMATO ON TOASTED CIABATTA	16
Heirloom tomatoes, Fior Di Latte mozzarella, prosciutto & pistachio pesto	
FISH SANDWICH	19
Battered fresh cod, shredded lettuce, tartar sauce & Old Bay fries	

P i z z a

BIANCO PIE	20
Ricotta, goat cheese, garlic cream, parm, red onion, pistachio & truffle honey	
SHRIMP SCAMPI PIE	22
Lemon, capers, chili, garlic, mozzarella & Grana Padano	
MARGHERITA PIE	17
Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	
BEEFSTEAK TOMATO PIE	19
Basil, e.v.o.o., Parmigiano Reggiano, Fior di Latte Mozzarella	
PEPPERONI PIE	19
Bianco DiNapoli tomatoes, mozzarella, red onion & fresh oregano	
FIG JAM PIE	19
Fresh mozzarella, gorgonzola, rosemary, D.O.P. Prosciutto Di Parma & arugula	
WILD MUSHROOM PIE	20
Fresh mozzarella, Grana Padano, fontina & truffle paste	
SPICY SOPPRESSATA PIE	19
Fresh mozzarella, spicy Calabrian honey & Njuda pork	
THREE PIGS PIE	20
Bianco DiNapoli tomatoes, soppressata, pepperoni, sausage, Fior di Latte mozzarella, Grana Padano & hot honey	

Gluten-Free Crust (\$6)

Main Plates

HANGER STEAK SALAD*	33
Romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto	
MUSTARD BBQ GLAZED ORGANIC SALMON*	27
Baggott Farm's cream-less creamed corn & native zucchini	
CLASSIC CHICKEN PARMIGIANA	24
Served with a house salad	
CHICKEN MILANESE	24
Italian greens, pepperonata & lemon butter sauce	

Billy Grant • Chef/Owner | Oscar Soriano • Sous Chef

Keith Rocheleau • General Manager | Annette Wilkinson • Manager | Michaela Nanfito • Manager

Please inform your server if there are any food allergies as some of our dishes may contain food allergens. More info. available upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness